



Smoked Salmon and Egg Salad

Servings: 8

Preparation Time: 15 minutes

Cook Time: 2 hours 5 minutes

Start to Finish Time: 2 hours 20 minutes

DIFFICULTY: 1-5 - 2,

RANK: 1-5 - 5

A great change from the standard egg salad, this is fabulous served on toasted whole grain bread. It can also be spooned into hollowed tomatoes for a fancy presentation at a luncheon.

12 each eggs

2 stalks celery, chopped

1 each red onion, chopped

5 ounces smoked salmon, diced

1 cup mayonnaise

3 tablespoons fresh dill, chopped

salt and pepper, to taste

Place eggs in a saucepan and cover with cold water.

Bring eggs to a boil; cover, remove from heat and let the eggs stand in hot water for 10-12 minutes.

Remove from hot water, cool, peel and chop.

In a medium bowl, combine eggs, celery, onion, smoked salmon and mayonanaise. Season with dill, salt and pepper.

Refrigerate for at least 2 hours to allow flavors to combine.

ETL: This is absolutely the best egg salad that I have ever eaten. The smoked salmon does not overpower, it lightly adds a flavor dimension as does the dill. A great change from the standard egg salad.

11/16/2009: Made for myself.

Serving Ideas: *This is fabulous served on toasted whole grain bread. It can also be spooned into hollowed tomatoes for a fancy presentation at a luncheon.*

Categories: 10_Side Dishes, 12_Salad/Dressings, _Make ahead

AUTHOR: Coastal Living, SEPTEMBER 2008



Per Serving (excluding unknown items): 218 Calories; 14g Fat (59.3% calories from fat); 13g Protein; 9g Carbohydrate; 1g Dietary Fiber; 289mg Cholesterol; 441mg Sodium; 6g Total Sugars; 5mcg Vitamin D; 64mg Calcium; 2mg Iron; 262mg Potassium; 199mg Phosphorus. Exchanges: .

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